

Chili Cheddar Shortcakes

Category: Baking

Servings: 6

Rating: 10

Source: Gourmet, February, 1990

Description:

Ingredients:

flour, all-purpose	1-1/2 cup
baking powder	2 teaspoon
baking soda	1/2 teaspoon
salt	1/2 teaspoon
butter, unsalted	2 tablespoon cold unsalted cut into bits
sharp cheddar cheese	1/4 pound grated course
jalapeño pepper	4 - 2" pickled chilies, seeded and minced
sour cream	1 cup

Instructions:

Sift together the flour, baking powder, baking soda, and salt. Add the butter and blend the mixture until it resembles coarse meal. Stir in the cheddar and chilies, add the sour cream, and stir the mixture until it forms a soft but not sticky dough. Knead the dough 6 times on a lightly floured surface, roll or pat out to 3/4" thick, and with a 3-1/2" cookie cutter, cut out 6 rounds. Bake the rounds on an ungreased cookie sheet in a pre-heated 425° oven for 15-17m, or until they are golden.